

<b>Seven Hills Food Co. BEEF JERKY Order Form</b>		<b>Cost Per Raw Pound \$6.00</b>	<b>Important notes</b>
Farm Name			If you are opting to have us use <b>your specific animals</b> rounds for this production run, we need a minimum of 45 pounds of input meat.
Phone Number			
Email			
Address			
<b>Option A:</b>		<input checked="" type="checkbox"/>	If your animal is too small and the hindquarter weight does not reach 45 pounds, you will have to use a 2nd animals hindquarter to meet the minimum.
Use <b>MY BEEF</b> (2-4+ week turn around time), & may require a 2nd pickup or delivery.			
<b>Option B:</b>		<input checked="" type="checkbox"/>	
Use <b>SEVEN HILLS</b> beef. We will trade pounds, & you will receive these items the day you get your steaks back. <b>We stock 4 oz bags in Traditional texture of the first 5 flavors to trade-for-pounds with you.</b>			<b>OR we can trade weight,</b> and you can use our Jerky inventory with your labels, and there is no minimum starting poundage requirement.
<b>Label Options</b>		<input checked="" type="checkbox"/>	
Generic black & white labels (No extra charge).			
High gloss, custom label (+\$300 one time setup charge). Add 2-4 week turn around times. 200 lb. minimum production run (approx. 5 - 7 head).			
Are labels already on file?		YES	
		NO	

* 1 flavor, 1 bag size, 1 texture PER ANIMAL (45 lb. minimum) *								Your info:		Office Use Only				
Beef Jerky Flavors	Bag Size			Texture			Ear Tag #	Input Pounds	Jerky lbs.	Bag Size (oz) & QTY				
				Traditional	Soft	2				3	4			
1.) Original	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
2.) Teriyaki	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
3.) Honey Stung	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
4.) Sweet and Spicy	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
5.) Hot	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
6.) Flaming Hot (Very Hot!)	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
7.) Chesapeake Style	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
8.) Maple Peppered	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
9.) Mango Habanero	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
10.) Bourbon Soaked (+\$0.50/lb.)	2 oz	<input type="checkbox"/>	3 oz	<input type="checkbox"/>	4 oz	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						

**How the numbers works (MUST READ):**

Top ("inside") round, bottom round & eye of round are the 3 hindquarter muscles used for quality jerky. You must use ALL 3 muscles for this production run. The Sirloin Tip ("knuckle") is the one hind-quarter muscle that remains. Have us turn that into steaks or roasts instead.

**Per 1,300 lb. Live Weight animal (approximate values):**

Top Round = 22 lbs., Bottom Round = 15 lbs., Eye of Round = 8 lbs. 45 pounds total.

Approximately 45 - 50% of this weight will return as Jerky after dehydrating. In this example, you will net up to 22 lbs. of jerky in bags.

**Example (actual values will vary!):**

45 lbs. of hind quarters sold for ground beef or roasts at \$8/lb. = \$360... 22 lbs. of jerky sold at \$40/lb. (\$2.50 per ounce) = \$880.

\$6.00/lb. processing cost x 45 lb. starting weight = (\$270) processing cost

**\$880 - \$270 = \$610, which is \$250 per head better than grinding the hind quarters, or selling as roasts.**

(Sign here) I understand final quantities vary, and that production times take several weeks.  
Anything on this document supercedes the steak cut sheet. This is filled first, before steaks, roasts or grinding.

<b>Signature:</b>		<b>Date:</b>	
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